

MEMORANDUM

DATE: March 13, 2009

TO: Division of Shellfish Sanitation Staff

FROM: Julie H. Ray, Processing Manager
Division of Shellfish Sanitation

THROUGH: Robert E. Croonenberghs, Ph.D., Director
Division of Shellfish Sanitation

SUBJECT: Plants – Shellstock Shipper Boat Operations



Cancel Working Memo #S - 324

Purpose

To describe and clarify the different types of certifications that the Division of Shellfish Sanitation may issue for Shellstock Shipper boat operations.

Policy

1. A harvester must obtain a Certificate of Inspection as a Shellstock Shipper, from the Virginia Department of Health, Division of Shellfish Sanitation (DSS), before selling shellfish to anyone other than a Virginia certified dealer.
2. Harvesters may apply for two types of limited Shellstock Shipper certifications. These certifications allow for less than a customary Shellstock Shipper Certificate of Inspection. The following describes the types of certifications that harvesters may apply for; Shellstock Shipper (SS) boat operations and Shellstock Shipper (SS) onshore boat operations.
 - a. SS boat operations are required to harvest, wash, cull, containerize and tag shellstock at the harvest site and to sell their catch that day to a pre-determined market, without maintaining an onshore facility. Overnight storage of shellstock is not permitted.
 - b. SS onshore boat operations are required to harvest, wash, cull, containerize and tag shellstock at the harvest site, and may store this containerized and tagged shellstock onshore in a refrigeration unit. The SS onshore boat operations must comply with the following:
 - i. Provide potable water to wash refrigeration units, have warm potable water for hand washing and available toilet facilities.

- ii. Walk-in coolers to be constructed of easily cleanable, impervious and corrosion resistant materials with the floor graded to provide adequate drainage. Coolers must be capable of maintaining ambient air temperatures of 45°F or below with adequate storage capacity for several days of harvest. Walk-in cooler refrigeration units not inside a building must be on a poured concrete pad.
 - iii. Truck bodies used for refrigeration must comply with Working Memo #S- 310.
 - iv. Refrigerated trucks used for shipping shellstock may also be used for shellstock storage. Truck coolers must be capable of maintaining ambient air temperatures of 45°F or less and capable of lowering the shellstock temperatures to 50°F or less. The refrigeration power supply along with the truck power from a diesel or gas – driven compressor, must have an electric power line from a building or an electric compressor operated by a main generator.
 - v. Transport the shellstock under refrigeration in compliance with the NSSP Model Ordinance requirement that shellstock shall be transported in adequately refrigerated trucks when the shellstock have been previously refrigerated.
 - vi. The current Virginia Uniform Statewide Building Code (USBC) or specific locality restrictions.
3. All SS boat operations and SS on-shore boat operations must comply with the following:
- a. The current **NSSP Model Ordinance** Chapter VIII. *Control of Shellfish Harvesting, Requirements for Harvesters*, Chapter IX. *Transportation, Requirements for the Harvester/ Dealer* and Chapter XIII. *Shellstock Shipping* requirements.
 - b. The requirements set forth in the **Virginia Marine Resource Commission Regulation 4 VAC 20-720-106 Public Health and Warm Water Harvest Restrictions**.
 - c. Shall have a signed and dated HACCP plan along with HACCP and Sanitation records.
 - d. Purchase containerized and tagged shellfish from other dealers to fill an order for that day of sale with no storage of the shellstock allowed.
 - e. Shall not purchase shellfish from other harvesters.